

# **HOB TOP OPTION INTEGRATED HOB ELEMENT**

## **GAS LAVA ROCK CHARGRILL**

**LAG 010 CKG**



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## GAS LAVA ROCK CHARGRILL

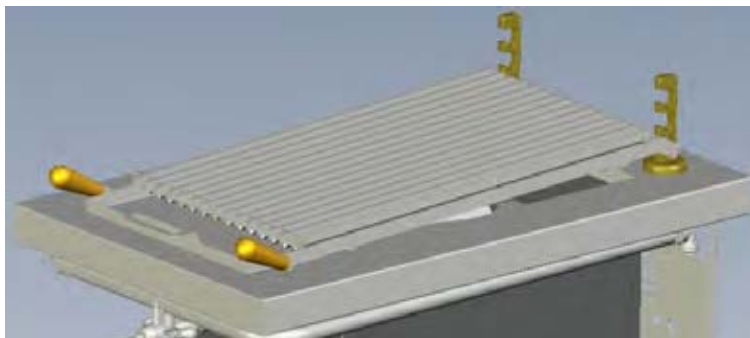


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**Charcoal** : Hop top, gas lava rock chargrill left or right of central hob (depending on model)

- ▶ A 4-kW gas burner, controlled by a thermocouple safety valve.
- ▶ A 260 x 460 mm grill resting on pillars is located above the fire tray.
- ▶ Electric push button ignition.



### **Pressures and hourly consumption :**

The gas lava rock chargrill can operate from a supply of either mains gas or LPG but it must be configured for either, please refer to power plate and marking at the rear of the range (**CKG** : table.3, appendix **0**).

### **Accessories :**

- ▶ Cooking grill.
- ▶ Grease trap.
- ▶ Ash-drawer.

### **Directives :**

Gas appliances : 2009/142/CEE.

Low Voltage : 2006/95/CEE.

CEM : 2004/108/CEE.



# **HOB TOP OPTION**

## **GAS LAVAROCK CHARGRILL**

### **LAG 010 CKG**

## **INSTALLER'S MANUAL**

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

**This manual should be handed over to the user after installation.**





## INSTALLATION / POSITIONING



A shut-off valve must be install and accessible close to the appliance in order to isolate it from the gas applicable or to facilitate cutting the gas supply : Please ensure that installation complies with local applicable regulations and standards

- **Natural gas supply :**

Mandatory to install an Automatic Shut-off Valve (since 1st July 1997 in France)

- **LPG supply (butane, propane) :**

Propane : Class 1 Safety Expansion Valve.

Butane : Butane safety expansion valve fitted to the cylinder (connected to the range by a LPG approved hose, maximum length 2 metres).

## Recommendations :



Ensure that the oven is set to the type of gas used (see label on the gas connector).

If the gas supply is not compatible with the gas setting of your range the setting must be modified. Refer to the "Changing gas type" section of the present instructions.

**Butane-fuelled units** : Connect unit to 2.6 kg/h pressure reducer. Use two cylinders connected to a 3-way valve ahead of the pressure regulator in case of prolonged, continuous duty.

**Propane-fuelled units** : Connect unit to a 3.0 kg/h pressure reducer. Use two cylinders and a 3-way valve ahead of the pressure regulator in case of prolonged, continuous duty. The use of 37 kg or external cryogenic tanks is both possible and recommended.

## Before connection :

### Check :

- ◇ That the gas supply pressure matches the gas pressure for which the range is set.
- ◇ Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.
- ◇ The gas for which the appliance was set up : rating plate and markings.
- ◇ Cross-sectional area of gas supply pipework is compatible with the appliance's thermal output.
- ◇ Correct fresh air flowrate (air supply sufficient to enable correct combustion to occur (see appendix 1).

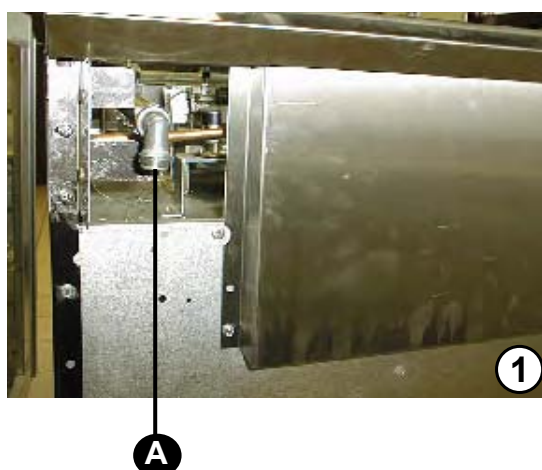
## Gas connection :

Male coupling Ø 15/21, 1/2" gas thread on (see **A**, figure **1**).

## After connection :

Check the mains pressure at (see **B**, figure **2**).

**Check your connection is gastight.**





# CHANGING GAS TYPE (LAVAROCK LAG 010 CKG)



Lacanche ranges are supplied with the appropriate gas fitting for the gas type specified when the order is placed. However, the settings must be fine (COMMISSIONED) when the cooker is installed.

The cooker is designed to operate with the gases in table 4, appendix 0.

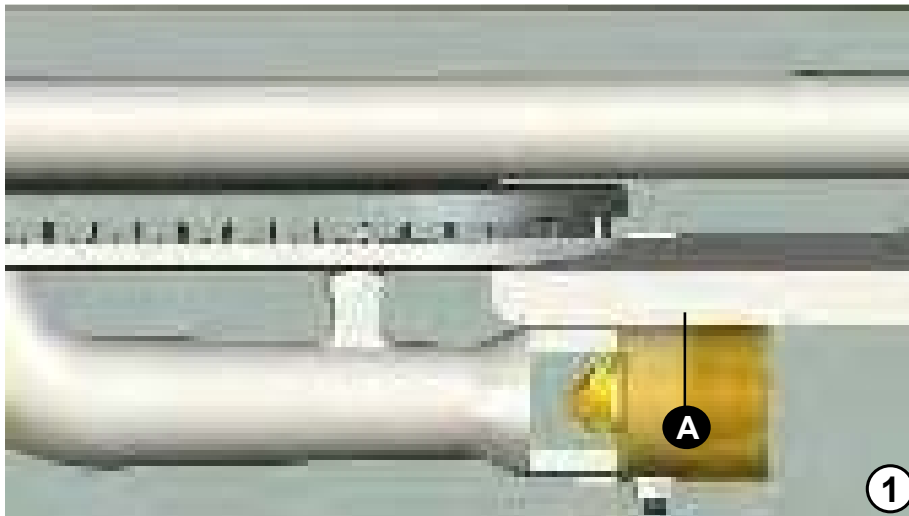
**CAUTION :** Close the mains gas valve before carrying out any works.

## IMPORTANT

In case of use with a gas other than that for which the cooker was initially set up, it is crucial to replace the injectors and modify the adjustments as defined below.

### Changing Jet :

Remove the jet (see **A**, figure **①**) and replace with the appropriate sized jet (see table 6, appendix 0 (Ø in 1/100 mm)).



### Adjusting the primary air :

Loosen the screw that secures the air ring **B**/ figure **②**.

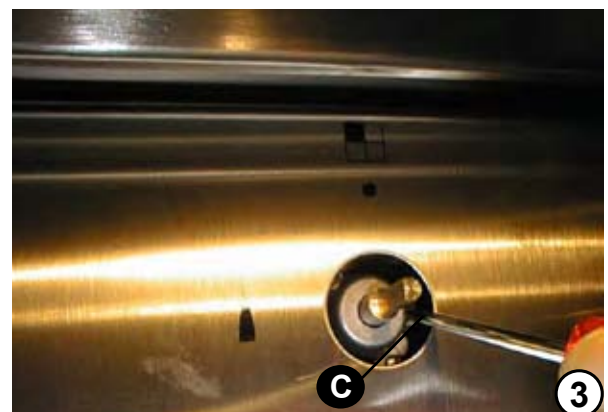
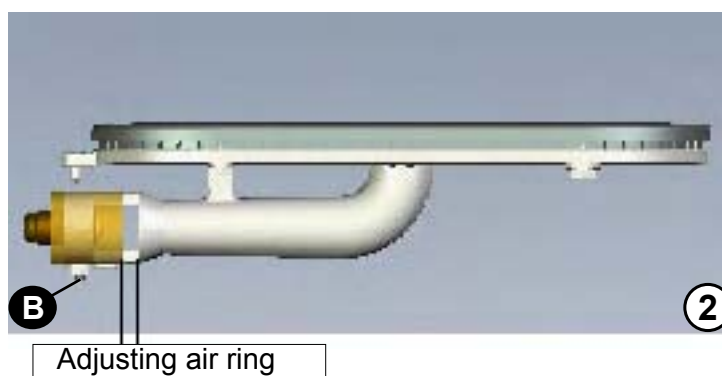
Adjust the airflow by moving the adjusting air ring (Charcoal : tabel 7 in appendix 0).

### Commissioning (fine tuning) gas burners :

**After connection or changing gas type, it is imperative to adjust for a fine tuning :**

- ▶ Ignite the burner in MAX. Wait for 10 minutes to reach temperature and then reduce to minimum setting, and remove the control knob.
- ▶ Using a flathead screwdriver adjust the simmer flame accordingly (see **C**, figure **③**).

**Note :** Flame is reduced to ¼ of you turn maximum to minimum. Looking for a crisp flame without any yellow wich does not go out when turned from maximum to minimum.



# CHANGE OF GAS

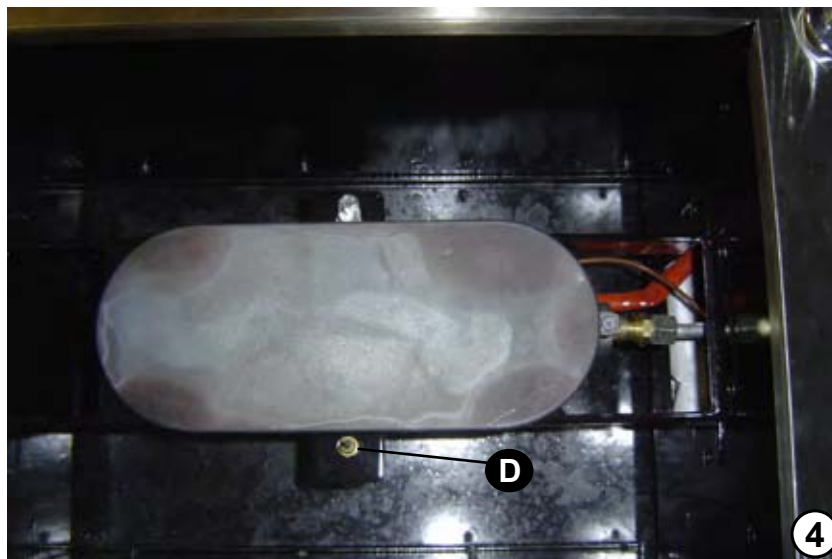


## Setting the safety thermocouple :

If the burner goes out, having kept the control knob pushed in for approximately twenty seconds, check that :

- The magnetic head grips the valve moderately, finger right.
- The tip of thermocouple (see **D**, figure **4**) should be touched by the flame without coming into contact with the burner.
- The thermocouples and magnetic heads are absolutely clean.

Looking for crisp blue flame without any yellow which does not out when turned from maximum to minimum.



## ELECTRIC CONNECTION



See “Electric Connection” in Cooker Installer’s manual.

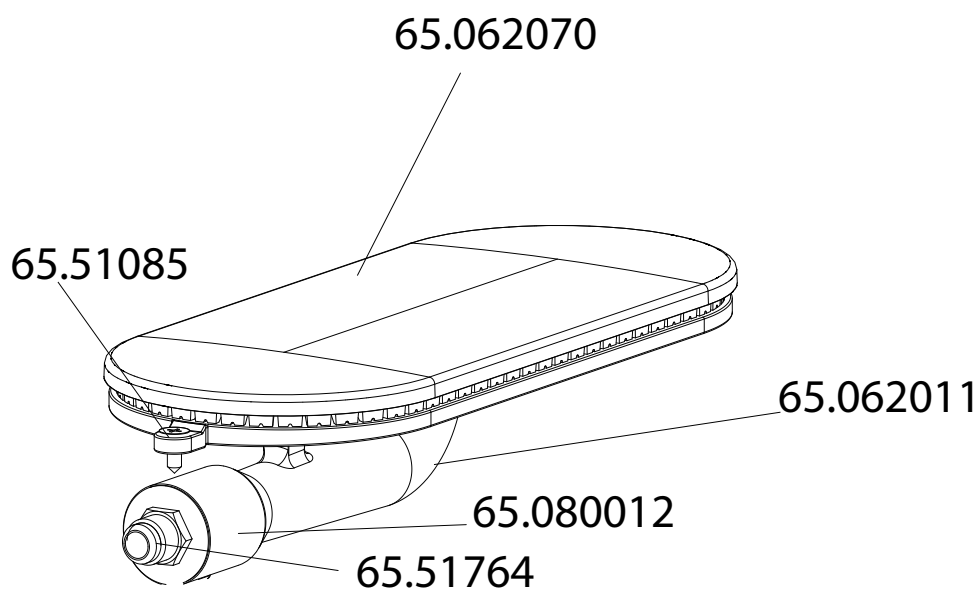
## REPARATIES

All work on or repair of an appliance must be carried out by a qualified engineer.

# GAS CIRCUIT



For references and descriptions of the various components refer to table 11 in appendix 0



+ 4 screws for assembly

# **HOB TOP OPTION**

## **GAS LAVA ROCK CHARGRILL**

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### **USER'S MANUAL**

#### **IMPORTANT**

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a gas other than that for which the cooker is set up must be carried out by a qualified installer.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

#### **WARRANTY**

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.





Before use, it is imperative to remove all the internal and external plastic packaging & coating, failure to do so will cause irreversible damage to the steel body.

Initial usage will cause some smoke and is no cause for alarm.

**CAUTION** potential users that temperatures may exceed 300°C.

## Installing :

Before use, assemble your gas lava rock chargrill as follow :

1. Ensure the grease trap/ ash tray is in position (Open the door below & check see **A**, figure **①**).
2. Place the black enameled burner cover over the burner body (see **B**, figure **②**).
3. Place the lava rock tray over the burner assembly.
4. Fill the stainless steel lava rock tray with lava rock.
5. Place the heat diffuser plate over the lava rock (see **C**, figure **③**).
6. Place the grill over the heat diffuser, mounting at the appropriate height, as desired.



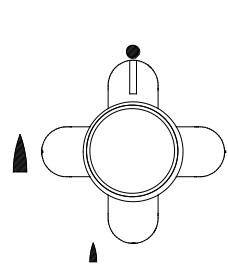
## Use :

Simultaneously press in and turn the burner dial anti-clockwise to setting ▲. Press the ignition button while maintaining pressure on burner dial for about 20 seconds to ignite burner and initialise safety thermocouple.

A reduced flowrate position identified by the ▲ mark produces the preset minimum burner power (low flame).

To turn off, turn the control knob clockwise to the «●» position.

The control knob returns to its initial position, the latching mechanism operates and the gas safety cut-out is activated several seconds after the burner goes out.

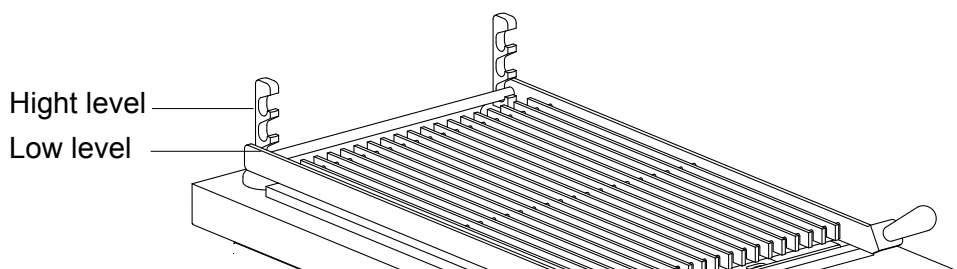


**After any use, to close the valve of stopping gas**

## Useful hint :

### **CAUTION :**

- Use no oils or fats when cooking over lava rock as these may burn and smoke.
- Untrimmed fat may burn and smoke; simply move the food away from the flame.
- The grill can be fixed in a higher or lower position for fast or slow cooking.



**CAUTION : Use oven gloves when taking hold of the grill brass handles to prevent burns.**

## **Grilled meat tips :**

- Do not score or «spear» the cut or it will lose its juices.
- Use tongs not a fork to turn and clean the grill with a brush between each cooking to avoid the meat sticking to the griddle.

## **Recommended temperatures :**

Very hot : Use for thin pieces or for blue and red pieces.

Hot : For medium sized piece or medium-thick cuts cooked medium.

Medium : Thick pieces (e.g., ribs of beef) should not be seared too quickly to avoid a well-browned outside and a raw inside.

## **Grilles lengthwise and crosswise :**

Cuts can be grilled length- and crosswise once or twice; twice will more evenly distribute the juices and produce a better result.



**Before any cleaning work, isolate from the mains supply**

**Do not use a steam cleaner to clean the range.**

**Wait until the fire tray has at least partially cooled.**

## Cooking grill :

After use, scrub the grill on which the food has grilled with a metal brush, while still hot.

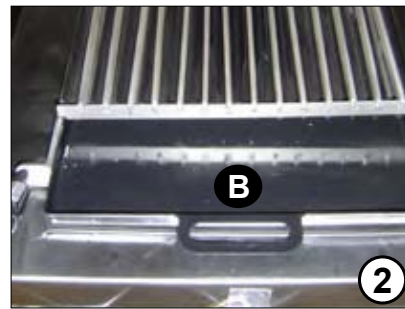
Ashes grease trap fall into the ash-drawer **A**, which may be pulled out completely for emptying.

**Railing of recovery (see **A**, figure (1)) - Drawer with juice (see **B**, figure (2)) - Drawer with residues (see **C**, figure (3)) :**

These 3 elements can clean themselves easily in the dishwasher .

## Burner :

The deflector (see **D**, figure (4)) detachable(removable) protecting the distiller can clean itself easily in the dishwasher.



Use a metal brush to clean the burner after use.

## Body panels :

You can use special-purpose products for stainless steel (e.g. SUMAINOX®, JOHNSON STAINLESS STEEL®, PPZ STAINLESS STEEL®). Never use abrasive products.

## CAUTION

**Use NO chlorinated cleasers to clean this unit.**

**Carefully read the precautions and recommendations for applying the products you use to clean and maintain the range. Follow the instructions for use.**

**DANGER :** Wait for the cooling of the device before any manipulation of the drawer with residues (see **C**, figure (3)) and to use an adequate protection so required by manipulation of the tub(ferry,high school diploma) with juice (see **B**, figure (2)) during the service.

Warn users of the potential risks.